



CHOCOLATE NAMELAKA (BASIC RECIPE)

Chocolate filling cream similar to a whipped ganache, it differ for it's delicacy and stable structure.

DIFFICULTY LEVEL



DARK CHOCOLATE 75-76%

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
MINUETTO FONDENTE SANTO DOMINGO 75%	g 200
SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 25

DARK CHOCOLATE 68-70-72%

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
SINFONIA CIOCCOLATO FONDENTE 68%	g 220
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 25

DARK CHOCOLATE 56-58-64%

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
SINFONIA CIOCCOLATO FONDENTE 56%	g 230
RENO CONCERTO FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 25

MILK CHOCOLATE 38%

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
SINFONIA CIOCCOLATO LATTE 38%	g 340
MINUETTO LATTE SANTO DOMINGO 38% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 35

MILK CHOCOLATE 34% -LACTEE CARAMEL e MILK GIANDUIA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
RENO CONCERTO LATTE 34%	g 350
RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY	
RENO CONCERTO GIANDUIA LATTE 27% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 40

DARK GIANDUIA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
SINFONIA GIANDUIA FONDENTE	g 320
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 35

WHITE CHOCOLATE and NOCCIOLATO BIANCO

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
RENO CONCERTO BIANCO 31,50%	g 340
SINFONIA CIOCCOLATO BIANCO - ALTERNATIVELY	
SINFONIA NOCCIOLATO BIANCO - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 40

NAMELAKA WITH PISTACHIO OR HAZELNUT

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
SINFONIA CIOCCOLATO BIANCO	g 280
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 50
JOYPASTE PISTACCHIO SICILIA	g 80
JOYPASTE NOCCIOLA PIEMONTE - ALTERNATIVELY	g 80
SALT - ONLY FOR PISTACHIO	g 2

FINAL COMPOSITION

- Warm up to 60°C the milk with glucose, add LILLY NEUTRO and mix with hand blender.
- Add chocolate (in case add the flavoring paste) and mix.
- Gradually add liquid cream and mix.
- Cover with contact film and put in the refrigerator for at least 4 hours.
- Whip with kitchen planetary mixer at medium fast for little time (about 1 minutes).
- It's possible use the namelaka for filling the dessert without whipped, will have a creamy texture and medium gelled.
- Namelaka must be consumed at positive temperature (5°C).
- **NOTE:** if you wanted to make the namelaka more full-bodied, just increase the cream by 50 grams by decreasing the milk in equal measure.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

Make a aromatized namelaka adding one of our flavouring pastes [JOYPASTE](#).